

How do you Live without Electricity

"What about that freezer full of meat when the power goes off?"

First step is to cover the freezer with blankets to help retain the cold. Then, find dry ice (if everyone else in town hasn't bought out the supply). Blanket coverings will keep a a full freezer frozen for two days, and the addition of dry ice will prolong that to 3 or 4 days. If power stays off, it's time to eat and time to can the meat remaining. Canning low acid foods such as meat requires a pressure canner, canning jars, and a source of consistant heat, like an RV propane stove., and some skill. In considering your time requirements, it took two days of steady canning to put a 230 lb pig into jars. Each jar holds 3 lbs of meat.